Some Good Things to Eat.

Price, 50 Cts.

Mrs. Emma Rylander Lane,
Clayton, Alabama.

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MY BEST CAKES, SALADS, CROQUETTES, Etc.

WITH A FEW CHOICE MISCELLANEOUS RECIPES KINDLY CONTRIBUTED BY MY FRIENDS.

MRS. EMMA RYLANDER LANE,
CLAYTON, ALA.

MACON, GA.
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TO MY MOTHER, WHOSE EARLY TRAINING DEVELOPED
IN ME A LOVE FOR THE CULINARY ART, AND
TO MY HUSBAND, WHOSE DISCRIMINATING
AND APPRECIATIVE APPETITE HAS BEEN
MY INSPIRATION FOR NEARLY SEV-
ENTEEN YEARS, I DEDICATE
THIS BOOK.

Lane Cook Book

Preface.

The object of this book is to meet some of the most imperative needs of Southern housekeepers, and its price (fifty cents) places it within easy reach. The first thought of every woman when she assumes the duties of a home should be her kitchen, as the health, happiness and prosperity of a family depend largely upon the character of the food eaten and upon the wisdom and economy of the housewife. All of you love sunshine and sugar, and if you value your husband's sweet temper you *must* give him his three daily meals well cooked and properly served.

Only a limited number of recipes are here given, but all are known to be good and reliable, have been carefully tested, and failure will not result if directions are *closely* and *accurately* followed. The "dishes" made from them will be found suited to Southern tastes, Southern cooks and Southern markets, most of the articles called for being kept in every well supplied pantry. Other things can be procured from any first-class grocery store.

Should some of the directions seem tedious and too long, remember that expert cooks can

overlook them entirely, while to the inexperienced full and explicit instructions are a necessity.

I beg to return most heart-felt thanks to those of my friends who have so kindly contributed to this book, and should it meet with their wants and with those of the public generally, it will be followed by a second volume embracing more of the needs of the kitchen and dining-room.

BREAD

BISCUITS

PASTRY

WAFERS

BREAD AND YEAST.

The most important part of bread-making is to have good, reliable yeast. No matter how carefully the finest recipes are followed, good bread cannot be made from poor yeast. Neither can good results be expected from inferior flour, and great care in following directions is much more important than any amount of "nursing." Always remember that bread is much oftener ruined during the rising process, by too much, than by too little heat, and more often left to rise too much than not enough. When not risen enough, it is tight, close and hard, but never sour. When risen too much, it has the appearance of a coarse sponge, is dark in color, sour to the taste, heavy, indigestible and unfit for anything, unless it be for the pigs.

GOOD, RELIABLE YEAST CAKES.

Yeast cakes should always be made in clear, dry weather, never during a damp and rainy spell. Peel two large Irish potatoes, put them into a stew pan, with a handful of hops or peach tree leaves, green or dry, the hops or leaves tied in a cloth. Pour over them three pints of water and let them boil with the vessel covered, until the potatoes are done. Take out the potatoes,

mash them well with a fork, mix with them one pint of sifted flour, then pour to this the boiling water in which the hops and potatoes were covered. Beat with a spoon until perfectly smooth, adding one tablespoonful of salt, one of pulverized ginger and half a cup of sugar. While this mixture is lukewarm add to it one cup full of good liquid yeast, or two fresh yeast cakes, which first must be dissolved in one quarter cup of warm water. If the weather is hot, let this stand one day in a cool place, and, if cold weather it must stand two days in a warm place. Beat it down frequently during the rising process, then add sufficient corn meal to make a stiff dough, and mould into cakes about half an inch thick. Dry these in the shade and as rapidly as possible, turning them several times during the day to keep them from souring. When they are nearly dry, break into small pieces, and when thoroughly dry crumble and put away in closely tied paper bags.

SUMMER LIGHT BREAD.

After dinner and not later than three o'clock, put into a small bowl half an yeast cake, or one tablespoon crumbled yeast, with half a a cup tepid (not warm) water. When it dissolves add sufficient flour to make a batter so

stiff that it will drop from the spoon like thick jelly. Cover close and let it stand in a warm (not hot) place about five hours. Add to this one cup tepid water; use enough more flour to make another very stiff batter; cover again and let it remain until morning. (It should be mixed in a stone or granite vessel, large enough for the sponge to double itself in rising and not run over.) After breakfast, or about seven o'clock, add to the sponge one quarter cup of sugar, one heaping tablespoon salt, one scant table spoon lard, one tea cup tepid water, and stir all together until the sugar and salt are melted. Sift two quarts flour into a tray, pour the liquid into it, mix into a stiff dough, using more flour if necessary, work or beat until the dough is soft, smooth, very elastic and full of small blisters, remembering that this working or beating is *absolutely necessary* to make good bread. After it is beaten as directed, put it into a greased bowl or pan, grease the top of the bread with melted lard, cover with a cloth and put where it will keep warm, but not get hot. When it has risen to double what it was when it was put in, turn it into the tray without using any more flour, work it a few minutes, mould into long loaves or rolls, (never put it solid in a round pan) put into pans well greased on sides and bottom, grease top of

bread and put to rise a second time, again covering with a cloth. When it doubles itself once more it is ready for the stove. Have the stove moderately hot when the bread is put in, keep a steady fire, turn the pans around once or twice during the baking, so that the bread will brown evenly. It should bake in forty or fifty minutes, according to the thickness of the loaves. When you take it from the stove, turn it out on a cloth, break one loaf or roll apart from the rest, press the broken part lightly with the fingers, and if found dry and elastic the bread is done; if it is the least sticky or close put back in the pan as it came out, put it back in the stove and bake a few minutes longer. After it is done and out of the stove, glaze the top with melted butter. To properly cool it, spread on a table (not a pine one) a clean dry cloth, stand the loaves with one end on the cloth, the other resting on an inverted tin, and let them so remain until *quite* cold. Bread will keep fresh and moist many days, winter or summer, if put away in well-covered stone jars or close tin boxes.

WINTER LIGHT BREAD.

Follow the directions given for bread in summer, using the same proportions except in place of half an yeast cake use a whole one, or two

tablespoons crumbled yeast; have all the water warm, but not hot, melt lard before putting it in, and warm all the flour that is used. Never let the yeast or the bread get chilled, and *do not heat* it. Have each vessel warmed before using, keep yeast and bread out of draught while rising, and well covered with a thin piece of blanket or a thick well warmed cloth.

BEATEN BISCUIT.

FOR LUNCHES OR PICNICS.

1 quart unsifted flour, 1 scant cup lard, 1 even cup cold water, 1 heaping teaspoonful salt. Sift flour and rub lard well into it. Dissolve salt in the water and mix with flour and lard into a stiff dough. Beat until a little soft, work in a bit more flour, beat again, work in flour again, and continue this until the dough blisters and is very soft, smooth and pliable. Roll about half an inch thick, cut into round shapes about the size of a silver dollar, stick with a sharp fork and bake thirty or forty minutes in moderately hot oven. If baked too rapidly, they will be hard and tough. When done, glaze the top of each biscuit with melted butter, using for the purpose a cloth or soft brush. These are better after getting cold, and will keep fresh and nice many days, if put away in a close tin box.

BEATEN BISCUIT,

FOR TEA, OR WITH AFTER DINNER COFFEE.

1 quart unsifted flour, ½ cup lard, ½ cup fresh, sweet butter, 1 cup fresh sweet milk, 1 *rounded teaspoon salt.* Sift flour and salt together. Cream, lard and butter together, rub it well into the flour, and mix with the milk into a stiff dough. Work and beat as directed in Beaten Biscuit for lunches, cut in the same shape and size, stick the same way, bake a little more quickly. Do not glaze the top, and serve hot.

VERY LIGHT BREAKFAST BISCUIT.

1 quart unsifted flour, ½ cup lard, 1 heaping teaspoon baking powder, 1 heaping teaspoon salt, ½ teaspoon soda, 1 cup *fresh buttermilk.* Sift flour, salt soda and baking powder together twice, rub lard into it, pour in buttermilk and mix with a large spoon, to a smooth soft dough. Roll to 1 inch thickness, cut and bake in moderately hot oven.

CRISP DINNER BISCUIT.

Use the same proportions as for Breakfast Biscuit, except take 1½ quarts flour, instead of only 1 quart, which will make a very stiff, firm

dough. Work or beat until the dough begins to blister, and is quite soft and pliable. Roll to ½ an inch thickness, cut, stick each biscuit with a sharp fork, and bake (not too fast), a rich brown.

LUNCH BISCUIT.

Take a piece of well risen light-bread dough, roll to ½ inch thickness cut into small round shapes, not larger than a silver half dollar, put them fully an inch apart, into well greased biscuit pans, let them rise just a little, and bake a delicate brown. They will be nearly all crust, and most delicious. AUNT ODIE.

CHEESE BISCUIT.

1 pint sifted flour, 1 teaspoon baking powder, 1 tablespoon lard, 1 tablespoon butter, 1 cup grated cheese, 1 teaspoon salt, cayenne pepper to taste, a little sweet milk. Cream together the butter, lard, cheese and salt, sift together twice, flour and baking powder. Rub into the flour with a spoon the creamed mixture, put in a few dashes of cayenne pepper, and mix to a soft dough with sweet milk. Roll out the dough until very thin, cut into tiny biscuit and bake a delicate brown.

Mrs. ODIE RYLANDER SERRINE,
Greenville, S. C.

PLAIN CRISP PASTRY.

1 quart unsifted flour, 1 teaspoon baking powder, 1 teaspoon salt (heaping), 1 cup cold, stiff lard, 1 cup cold water (iced if possible). Sift flour and baking powder together, rub lard into it with the back of a tablespoon, dissolve salt in water, and mix all to a stiff dough, still using the spoon, and working in more flour if needed. Do not put the hands into the dough or try to smooth it. Take from the mass about as much as is wanted for one rolling, and roll to the required thickness, handling only as much as is necessary. Put the pastry in the stove as soon as possible after mixing, and no matter for what purpose it is used, it should be baked slowly, and the top glazed with unbeaten egg white, before cooking.

VERY LIGHT DELICATE PASTRY.

1 heaping quart flour, sifted, ½ cup butter, ½ cup lard, 1 light teaspoon baking powder, 1 heaping teaspoon salt, 1 egg white, ¾ *cup ice water*. Sift flour and baking powder twice together, put butter and lard on ice to harden, then cut both into the flour. Dissolve salt into the water, stir it with the egg white, then mix *all* to a very stiff dough, using a spoon for the

mixing. Handle as little as possible, and if not to be used as soon as mixed put on ice, or it will ruin. This pastry must be slowly and carefully baked, as it is easily burned.

CHEESE WAFERS.

4 ounces sifted flour, 2 ounces butter, 2 ounces grated cheese, ¼ teaspoon salt, cayenne pepper to taste, 1 egg yolk. Cream the butter, add beaten egg yolk, put in salt and pepper, rub in flour and cheese alternately, leaving a little flour for the last. Work with the hands until quite smooth, roll to ¼ of an inch thickness, cut into very small round wafers, and bake a delicate brown. These are very nice and suitable for teas, lunches or with after dinner coffee.

Mrs. Ed. Parish,
Clayton, Ala.

SWEET WAFERS.

2 eggs, 5 level tablespoons sugar, 6 rounded tablespoons sifted flour, 3 tablespoons melted butter, 1 teaspoon cold water. Beat eggs and sugar smooth and light, add flour, then the melted butter and the cold water, this will make the the batter stiff enough to drop, not pour. Have wafer irons moderately hot, perfectly clean and greased for the first wafer only, with lard or

tallow. Drop the batter in with a teaspoon, having it about full, cook to a pale brown, move the wafer from the irons to a plate, using a knife, as that will easily slip under it. Roll while they are quite hot.

PLAIN WAFERS.

2¼ cups sifted flour, 1 cup fresh buttermilk, ⅓ teaspoon soda, ½ teaspoon salt, 1 teaspoon baking powder, 1 tablespoon melted butter, ½ tablespoon melted lard. Sift flour, soda and baking powder together, add salt and buttermilk, beat until smooth, and last put in melted butter and lard, mix well, and bake in very hot ungreased wafer irons, using a heaping teaspoon of batter for a wafer.

ZEPHYR WAFERS.

EXCELLENT.

½ tea cup sweet milk, 4 light tablespoons sifted flour, ¼ teaspoon salt. Put flour in a small deep pan or bowl, pour over it half the milk, put in salt and beat until free from lumps, and quite smooth, add remaining milk, which should make a very thin batter. Have wafer irons quite clean, well greased for first wafer only, and not too hot, as these wafers are easily scorched. Put in a teaspoon level full for a wafer, and cook a delicate brown.

LOAF CAKES

GENERAL DIRECTIONS FOR CAKE MAKING.

In order to be a successful cake maker, there are several things necessary to carefully keep in mind. First and not the least important, is the best materials, namely, white, light dry flour—"Jaques & Tinsley's Best,"—if possible to obtain it; best granulated sugar, fresh eggs, reliable baking powder and rich, sweet butter.

In measuring or weighing cake materials be *perfectly accurate*, remembering that over or under weight, scant or heaping measure, unless so directed, will nearly always bring failure. When rich cakes are made, and egg yolks are used, beat them *well and just as soon as they are broken*, then they can be put aside until they are ready for use, without injury to the most delicate cake, beating them up a little, just as they are used.

Egg whites should not be whipped until *quite* ready for use, and *must* be put into the batter *immediately* after they are beaten and the whip removed. Allowing them to stand for even one minute will make the cake coarse grained, and a little tough.

On no account put the hands into the butter for creaming or into the batter for mixing or beating, some good cake makers to the contrary. The heat from the hands melts the butter and

renders the batter oily and heavy, when every effort should be made to have it frothy and light. No one can expect to do first class work of any description without the necessary implements. In cake-making use a wooden bowl and a silver or wooden spoon for creaming butter and mixing batter ; deep earthenware bowls for breaking eggs into and for beating the eggs, both whites and yolks, spoon-shaped gauze wire whips.

The first move toward cake-making is to clear the table of every article except such as are needed in the preparation of the cake. Next, prepare the baking pans, that is, clean and paper them ready to receive the batter as soon as it is mixed. Put out the requisite amount of material and *no more.* Sift the flour and baking powder together *just as many times* as directed, for the lightness and delicacy of many cakes depend largely upon that. More explicit directions for mixing will be found with the recipes, also directions for baking. Only these few points carefully observe : Put the cake into the oven immediately after the batter is mixed and poured into the pan, first regulating the heat to suit the size and kind of cake to be baked, never forgetting that many more cakes are ruined by too little than too much heat, and be sure the stove is

not so hot that it will have to be cooled off after the cake is put in.

Another point to be noted, do not use layer or muffin-tin recipes for loaf cake, for the reason that in most cases layer and muffin-tin batter is not firm and thick enough to make a good loaf, while, on the other hand, loaf recipes are not light and porous enough for best layers and muffin-tins.

CAKE MAKING IN WINTER.

Warm flour and sugar before measuring or weighing, and keep warm until used. If milk or water is used, slightly warm that. Cream butter through warm (not hot) water, carefully rubbing every lump soft before the water is drained off or any sugar is put in, then beat and mix the cake as usual.

CAKE MAKING IN SUMMER.

For the beating and mixing get away from the heat of the kitchen, if possible, for a cool atmosphere helps to make a light cake. First thing, unless the eggs have been on ice, put them in a large bucket *full* of cold water and let them stand at least half an hour before breaking. Cream the butter through cold water, then beat and mix in the ordinary way.

CAKE BAKING.

All layer cakes should be baked rapidly; all loaf cakes moderately fast or slow, according to thickness and kind of cake. To tell when all cakes are done, first they should leave the sides of the pan and wrinkle around the edges. When they reach that point press them with the tips of the fingers, very gently and near the middle of the cake. If done, the cake will be spongy and elastic, with only a slght finger print left. If not done, the finger prints will be deep and decided. All cakes, unless otherwise stated, are better if left to cool in the pans.

BROWN FRUIT CAKE.

(MY FAVORITE RECIPE.)

1 dozen eggs, 1 pound flour, ½ pound flour extra for flouring fruit, 1 pound sifted sugar, 1 pound butter, 2½ pounds seeded and clipped raisins, 2 pounds washed and picked currants, 1 pound sliced citron, 2 pounds shelled almonds, ½ pint brandy or whiskey, ½ pint imported wine, 2 tablespoons cinnamon pulverized, 1 tablespoon allspice pulverized, 1 table spoon mace pulverized, 1 scant teaspoon cloves pulverized, 1 nutmeg grated.

The first step in making fruit cake is to prepare the fruit, then the pans, all of which should be finished the day before the cake is to be mixed and baked. To prepare the fruit scald raisins in plenty of boiling water, drain and wipe perfectly dry with a towel, seed, clip and rub them well with flour, then sift out all the flour that does not stick. After currants have been well washed, picked and dried, flour and sift them the same way. Scald, peel and dry the almonds, then split each one in half. Thoroughly mix raisins, currants and almonds, then put them aside. Slice citron very thin, but do not flour it nor mix it with the other fruits. Prepare the pans by first greasing them with lard, next line the sides of each with three layers of brown paper, cutting it into small sections so it will fit smoothly without creasing. Grease each layer lightly to keep it in place. Put four layers in the bottom of the pan, greasing only the top piece. Mix the batter, as directed in "Old Fashioned Rich Pound Cake," add to it all the spices, beating them well into the batter. Next put in wine and brandy, mix thoroughly, and, last, lightly stir in the mixed fruits. Build the cake by first putting in the pans a layer of batter, then a sprinkling of citron, (being careful not to let any of the citron touch the sides of the pan,) and

continue this until all the batter and citron are used, letting the top layer be batter. Bake carefully and slowly in a moderately hot oven, keeping the fire at an even, steady heat. It will require from two to four hours baking, according to the thickness of the cake. When nearly done it will leave the sides of the pan, and when quite done you can press lightly with the tips of the fingers and leave no impression. Let the cakes remain in pans until perfectly cold, ice *all over* and put away in close tin boxes with three or four sound apples to each box. This will keep the cakes fresh and moist many months, and they improve with age, only be careful to look often into the boxes to see that the apples do not decay, and as they begin to speck replace them with sound ones. Under no condition should a fruit cake be cut before it is a month old.

BLACK FRUIT CAKE.

(PRIZE RECIPE.)

1 dozen eggs, 1 pound sifted flour, 1 pound sifted sugar, 1 pound butter, 2 pounds seeded and clipped raisins, 1 pound cleaned currants, 1 pound finely sliced citron, 2 pounds unshelled almonds, 1 cup syrup, ½ cup whiskey or brandy, 2 table-

spoons allspice pulverized, 2 tablespoons cinnamon pulverized, 1 tablespoon cloves, 1 teaspoon soda.

Follow the directions given for Brown Fruit Cake, substituting for the imported wine the cup of syrup, after beating into it the tea-spoon of soda.

OLD FASHION RICH POUND CAKE.

1 pound sifted flour, 1 pound sugar (granulated), 1 pound butter, 1 dozen eggs, ½ pint of brandy or alcohol, 1 large lemon, 1 teaspoon (rounding) baking powder.

Sift flour and baking powder together three times. Cream butter with half the sugar. Separate eggs, beat yolks very light, add to them remaining sugar, beat very light again, and mix well with creamed butter, add flour and well whipped whites, alternately, little at a time, beginning with flour. Last, put in brandy and juice of lemon. Pour into a deep ungreased pan, with two layers of white or brown paper in the bottom. Bake slowly in moderately hot oven. When nearly done, it will leave the sides of the pan, when you can lightly press in the middle with the tips of your fingers and leave no prints, it is ready to take from the stove. Let it remain in the pan until cool.

PLAIN POUND CAKE.

1 pound sifted flour, 1 pound sugar (granulated), ¾ pound butter, 1 dozen eggs, 2 teaspoons (rounded) baking powder, 1 lemon (juice only).

Mix and bake the same as Rich Pound Cake, having the stove a little hotter and baking more rapidly.

DELICATE POUND CAKE.

1 pound sifted flour, 1 pound sifted sugar, ½ pound butter, 7 eggs, ½ pint sweet milk, 1 table-spoon baking powder. Cream sugar and butter, add alternately milk, and flour which has been sifted three times, with baking powder. Last, beat in eggs, one at a time, giving several minutes beating to each egg. In baking follow directions in "Dainty Pound Cake."

DAINTY POUND CAKE..

1 pound sifted sugar, 1 pound sifted flour, ½ pound butter, ½ dozen eggs, 1¼ cup sweet milk, 2 heaping teaspoons baking powder.

Sift flour and baking powder together three times. Cream butter with half the sugar. Separate eggs, beat yellow light, add to them the remaining sugar, beat until light again, then mix well with creamed butter. Add flour and

milk alternately, beginning and ending with flour, and, last, well beaten whites. As soon as smoothly mixed, pour into a deep ungreased pan lined on the bottom with heavy brown or white paper, and put at once into a moderately hot stove, and bake quickly but carefully, as it will easily burn if the fire is too hot, and will fall if baked too slow. To tell when it is done test the same as for Rich Pound Cake.

WHITE POUND CAKE.

1 pound sifted sugar, 1 pound sifted flour, ½ pound butter, 10 eggs (whites), 1 teaspoon (rounded) baking powder, 1 wine-glass of alcohol.

Sift the flour and baking powder together four times; cream butter and sugar, add to it alternately flour and alcohol. Last, beat in well whipped whites, and pour at once into ungreased tins, using two layers of white paper in the bottom. Put into a moderately hot oven, slowly increasing the heat, being careful not to get it too hot. To tell when it is done test as directed for Rich Pound Cake.

GOLDEN POUND CAKE.

1 pound flour, 1 pound sifted sugar, ½ pound butter, 16 egg yolks, 1 tablespoon baking pow-

der, 1 cup brandy or whiskey, 1 cup sweet milk. Sift the flour and sugar three times together. Cream butter with half the sugar. Beat the eggs with an egg whip until very light and foamy, add to them the remaining sugar, then beat again with a large silver spoon. When very light pour in the brandy, stirring rapidly, and add it to the creamed butter. Beat in the flour and milk alternately, ending with flour. Prepare the pan and bake as in Rich Pound Cake.

BALANCE CAKE.

(THE BEST OF ALL PLAIN LOAF CAKES.)

9 large eggs, the weight of 9 eggs in sugar, the weight of 6 eggs in butter, the weight of 6 eggs flour.

Sift the flour three times, cream well together, butter and flour. Beat yolks very light, add sugar, beat until light again, then mix with the creamed butter and flour. Last, beat in stiffly whipped whites and bake in a moderately hot oven.

WHITE CAKE.

(LARGE SIZE.)

12 egg whites, 3 cups sifted sugar, 6 cups sifted flour, 1½ cups butter, 1½ cups warm water, 3 *teaspoons baking powder.*

Sift flour and baking powder three times together. Cream the butter with half the sugar, and add to it alternately flour and warm water. Break the eggs into two bowls, six to each bowl. Whip one very light, add to it the remaining sugar, whip again, then add it to the batter. Last, whip the other six eggs stiff, beat them well into the batter, and pour into large ungreased tins with two layers of brown paper in the bottom. Bake slowly and carefully in a moderately hot oven.

WHITE CAKE.

(MEDIUM SIZE.)

8 egg whites, 1 cup butter, 3½ cups sifted flour, 2 cups sifted sugar, ½ cup warm water, 1 *heaping teaspoon baking powder*.

Sift flour and baking powder together four times, cream butter with half the sugar, add alternately flour and warm water, whip whites until stiff, add to them the remaining sugar, whip again, beat them into the batter, and bake at once. Have two layers of brown paper in the bottom of the pan. Do not grease and do not bake too fast.

CUP CAKE.

(LARGE SIZE.)

4 cups sifted sugar, 6 cups sifted flour, 2 cups

butter, 2 cups sweet milk, 12 eggs, 3 teaspoons baking powders.

Cream the butter with half the sugar, beat egg yolks with the remaining half, and mix all well. Sift flour and baking powder together four times, add to it the eggs and butter, little at a time, alternating with the milk, and, last, beat in well-whipped whites. Beat until smooth, and pour into a large ungreased tin with three layers of paper in the bottom. Bake slowly with a steady fire.

CUP CAKE.

(MEDIUM SIZE.)

1 cup butter, 2 cups sifted sugar, 3 cups unsifted flour, 4 eggs, 1 cup sweet milk, 2 teaspoons baking powder. Mix and bake as directed for Dainty Pound Cake.

LARGE LOAF SPONGE CAKE.

1 pound sifted flour, 1 pound sugar, 12 eggs, 2 heaping teaspoons baking powder.

Beat egg yelks perfectly light with an egg whip, add gradually the sugar, beating all the time, using a silver spoon this time; keep beating until the mixture is very light and foamy. Sift the flour and baking powder four times together. Whip the white quite stiff, with a good

pinch of salt, add them to the yolks, alternating with the flour, little at a time, saving a good portion of the flour to be used last. Beat only long enough to get the batter smooth and free from lumps. Bake at once in a hot oven. Put thick brown paper in the bottom of the pan, and do not grease paper or pan.

VERY BEST SPONGE CAKE.

6 eggs, 2 cups sifted sugar, 2¼ cups sifted flour, ½ cup cold water, 2 teaspoons baking powder.

Beat egg yolks very light with half of the sugar, dissolve the other half in the water, then mix. Beat whites stiff, mix again, and, last, beat in the flour which must be sifted four times, with the baking powder. Bake as directed in Quick Sponge Cake. This cake is better after standing twenty-four hours, if kept in a close box, and if kept that way will be moist and good for a week.

QUICK SPONGE CAKE.

2 cups sifted flour, 2 cups sifted sugar, 10 eggs, 2 tablespoons cold water, 2 heaping teaspoons baking powder.

Beat the yolks very light, add sugar and beat until light again. Sift the flour and baking powder four times together. Beat the whites stiff,

adding a pinch of salt; add to yolks, alternating with the flour, a little each time, saving a good portion of the flour until the last. Beat until quite smooth, put in water and bake at once in a hot oven. Use ungreased tins with one layer of paper in the bottom.

ANGEL'S FOOD CAKE.

9 large or 10 small perfectly fresh eggs, 1¼ cup sifted granulated sugar, 1 cup sifted flour, ½ teaspoonful cream tartar.

Sift the flour four times, break the eggs on a large flat dish, add a pinch of salt, and begin to beat, using an egg whip. When they are about half beaten add cream tartar and continue beating until very stiff. Remove the whip and with a large silver spoon beat in the sugar, and, last, sift the flour all at one time. Fold it in gently and lightly, and *just as soon* as the batter is smooth and free from lumps, put it into a clean, bright, ungreased tin, using no paper. Bake in a moderate oven, thirty or forty minutes. When done, turn the pan upside down, with the edges resting on the back side of large spoons, unless pans with little feet are used. Keep in this position until cool, when remove from the pan by cutting around the sides with sharp knife.

LUNCH AND LAYER CAKES

VANILLA CREAM CAKES.

6 eggs, 2 cups sifted sugar, 3½ cups sifted flour, ½ cup boiling water, 1 scant tablespoon baking powder.

Sift the flour and baking powder four times together, beat the egg yolks light, add sugar, half a cup at a time, and continue beating until the mixture is very light and creamy. Add the well whipped whites and a pinch of salt, mix well and add boiling water, stirring rapidly. Last, sift in all the flour, at the same time carefully folding or dipping it in until no dry flour is left, then beat rapidly until the batter is smooth and free from lumps. Put into small ungreased muffin-tins, and bake quickly. When cool, cut each one across with a sharp knife, take out a small part of each middle, fill the space with the following vanilla cream, put back together and ice.

These cakes are the nicest of all sponge cakes, and are fine without the filling, iced with plain boiled icing, and served with fruits or ices.

FILLING—3 egg yolks (ice with whites), 1¼ cups sweet milk, ½ cup sugar, 1 tablespoon butter, 1 tablespoon *corn starch.*

Into a double boiler put one cup of the milk and half of the sugar, add butter, and when it reaches the boiling point pour in the starch,

which must first be wet with the remaining milk. Stir as you mix, and when it has cooked a minute or two, pour into it, still stirring, the egg yolks and rest of the sugar, which must first be beaten until light. When it is the consistency of soft jelly remove from the fire, let it cool, and add one-quarter of a teaspoon of vanilla.

MUFFIN TIN WHITE CAKES.

8 egg whites, 2 cups sifted sugar, 2½ cups sifted flour, ½ cup butter, ¾ cup warm water, 2½ *heaping teaspoons baking powder.*

Cream the butter with half the sugar, sift the flour and baking powder four times together, add it little at a time to the creamed butter, alternating with the warm water. Last, whip the whites stiff, add to them the remaining sugar, mix well, then beat into the cake. Bake quickly in ungreased muffin-tins or in paper lined biscuit pans, cool thoroughly, cut into tiny squares or diamonds, with a sharp knife, and ice.

CUP CAKES.

(FOR LUNCH.)

3 cups sifted flour, 1½ cups sifted sugar, 1¼ cups sweet milk, ¾ cup butter, 4 large eggs, 2 *teaspoons baking powder.*

Cream the butter and sugar, add well beaten yolks, sift the flour and baking powder together three times add it to the first mixture, alternating with the milk. Last, beat in the well whipped whites and bake quickly in ungreased muffin-tins.

FEATHER CAKES.

4 eggs, 1 *large* cup sifted sugar, 2 large cups sifted flour, ½ large cup butter, ¾ large cup of sweet milk, 1 heaping teaspoon baking powder. 1 small lemon (juice only).

Mix as directed in "Cup Cakes, for lunch," adding lemon juice last thing, and bake in muffin-tins.

CREAM SPONGE CAKES.

6 eggs, 3½ cups sifted flour, 2 cups sifted sugar, 1 cup sweet milk, 1 tablespoon baking powder.

Beat the egg yolks very light, add sugar, little at a time, and keep beating until very light again. Whip the whites well and add to the yolks and sugar, then beat in the cream, which must first be whipped until stiff. Last, sift the flour and baking powder together three times, sift into the batter all at one time, carefully fold (not stir) it in, slowly at first, then beat rapidly

until the batter is smooth and free from lumps. Bake in a moderately hot oven in ungreased muffin-tins.

CHOCOLATE CAKE.

(BLACK LAYERS WITH WHITE FILLING.)

2 cups sugar, 1½ cups sweet milk, ½ cup butter. 2¾ cups sifted flour, 1 cup grated chocolate, 2 teaspoons baking powder, 4 eggs.

Stir well together one of the eggs, one cup of the sugar, the chocolate and half cup of the milk. Boil until quite thick, stirring constantly. Take from the fire, beat until cold and put aside. Sift flour and baking powder together twice, cream the butter with the other cup of sugar, add the remaining eggs after separating and beating them well. Last, put in flour and the remaining milk, leaving a little flour to be put in last. Flavor with lemon, beat in cooked chocolate and bake in four layers. Make a plain boiled icing, flavored with lemon, and put between the layers. Ice on the outside or not, as wanted.

CHOCOLATE CAKE.

(WHITE LAYERS WITH CHOCOLATE FILLING.

2 cups sugar sifted, ½ cup butter, ¾ cup sweet milk, 2½ cups sifted flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 8 *egg whites*.

Mix and bake in four layers, as directed in "Lane Cake."

FILLING.—Beat one egg light with one cup of sugar, or half cup if sweet chocolate is used, add one cup grated chocolate, half cup sweet milk or creamed lump of butter the size of an egg, (or no butter if cream and not milk is used). Mix altogether, boil until quite thick like jelly, stirring all the time. Beat until cool, add one teaspoon vanilla, spread thick between layers, and ice with plain boiled white icing, flavored with vanilla.

CITRON CAKE.

8 egg whites, 2 cups sifted sugar, 3¼ cups of sifted flour, 1 cup sweet milk, 1 cup butter, 2 teaspoons baking powder.

Mix and bake as directed in "Lane Cake."

FILLING AND ICING.—Take three egg whites, three cups sugar, twelve tablespoons of boiling water, and make a "Plain Boiled Icing." When it is ready for use, take out five tablespoonfuls, mix with it half pound grated or finely chopped citron, juice of half a lemon and one tablespoonful good wine, spread thickly between layers, and ice with remaining icing.

MACAROON CAKE.

8 egg whites, 3 cups sifted flour, 2 cups sifted sugar, 1 cup butter (scant measure), 1 cup sweet milk, two teaspoons baking powder, ½ teaspoon lemon extract.

Mix and bake as directed for "Lane Cake."

FILLING AND ICING.—Make a "Plain Boiled Icing," using for same three egg whites, three cups sugar, and twelve tablespoons boiling water. When it is ready for use, take from it four tablespoonfuls, which thicken with six almond macaroons, finely pulverized and sifted through a coarse sifter. Flavor with the juice of half a lemon and two tablespoonfuls good wine. Spread thickly between layers and ice with the remaining icing, using to flavor it the other half of the lemon.

LEMON JELLY CAKE.

1 cup butter, 2 cups sifted sugar, 1 cup sweet milk, 3 cups sifted flour, 4 eggs, 2 teaspoons of baking powder.

Sift the flour and baking powder together three times, separate the eggs, beat the yolks until very light, with half the sugar, cream the butter with the other half, beat all well together, and to the mixture add alternately flour and sweet milk until both are used. Beat this batter until

ure ; the best to the taste, the least expensive, and most satisfactory all around.

The Cheese can be made any time there is an accumulation of egg yolks, and will keep for weeks, be the weather hot or cold. It requires no special skill in making, only follow directions carefully : Beat the eggs enough, and be sure the cheese is well cooked, (with no raw-egg taste left), before taking from the stove. In making layers, "Lane Cake" is best, with any cheese, for filling, suitable to taste or materials at hand. If the cheese is ready made, the best and least expensive layer is the one used for "Lemon Jelly Cake."

LANE CAKE.

8 egg whites, 1 cup butter, 1 cup sweet milk, 2 cups sifted sugar, 3¼ cups sifted flour, 2 teaspoons baking powder, 1 tablespoon vanilla.

Sift the flour and baking powder together three times, cream the butter and sugar until perfectly light, add to it alternately, little at a time, milk and flour, until all are used, beginning and ending with flour. Last, beat in the well whipped whites and vanilla. Bake in four layers, using medium sized pie tins, with one layer of ungreased brown paper in the bottom of each tin.

FILLING.—Beat well together eight egg yolks, one large cup of sugar, and half a cup of butter. Pour into a small, deep stew pan and cook on top of the stove until quite thick, stirring *all the time*, or it will be sure to burn. When done and while still hot, put in one cup of seeded and finely clipped raisins, one wine-glass of good whiskey or brandy and one teaspoon of vanilla. Spread thickly between the layers and ice. It is much better to be made a day or two before using. My prize cake, and named not from my own conceit, but through the courtesy of Mrs. Janie McDowell Pruett, of Eufaula, Ala.

ORANGE CHEESE CAKE.

(USE "LANE CAKE" FOR LAYERS.)

FILLING.—8 or 10 egg yolks, 1 cup of sugar, ¼ cup butter, 1 large orange, 1 small lemon.

Beat the eggs and sugar together, add butter, and cook in a double boiler, stirring often. When it begins to thicken, add the grated rind and juice of the orange and lemon, and cook until a thick jelly, still frequently stirring. When cool spread between the layers and ice.

LEMON CHEESE CAKE.

Use "Lane Cake" for layers, and make the same as "Orange Cheese Filling," except use no orange and three large lemons.

PINE APPLE CHEESE CAKE.

8 egg whites, 2 cups sifted sugar, 3¼ cups of sifted flour, 1 cup butter, 1 cup sweet milk, 2 teaspoons baking powder.

Mix and bake as directed for "Lane Cake."

FILLING.—Take one small-size can of grated pine apple, and strain through a coarse seive, so as to get out *all* the juice, or as much as possible. Beat eight egg yolks with one cup sugar, add two tablespoons butter, put into a double boiler over a hot fire, and stir occasionally, until the butter is melted, then add the pine apple juice and cook until quite thick, still stirring frequently. Remove from the fire, and when perfectly cold put in what is left of the pine apple. Spread thickly between the layers and ice.

NUT CHEESE CAKE.

8 egg whites, 4 egg yolks, 1 cup butter, 2 cups sifted sugar 3¼ cups sifted flour, 1 cup sweet milk, 2 teaspoons baking powder.

Cream together the butter and sugar, add the well-beaten yolks, sift the flour and baking powder together three times, add it alternating with the milk, and, last, beat in the well whipped whites. Bake in four layers.

FILLING.—Take the four egg yolks left from

the cake, and three more which will be left from the icing, beat them together with three-quarters of a cup of sugar, add to them one tablespoon of butter, and cook in a double boiler until thick. Make a boiled icing using the three egg whites left from the cheese. When it is ready for the cake, take a heaping table spoon of it, and mix it with the cheese. Flavor with vanilla, add a tablespoon good whiskey, one cup chopped English walnuts ; spread between the cakes and ice with the remaining icing.

TEA
AND
GINGER
CAKES
AND
ICING

TEA AND GINGER CAKES.

Do not to raise a family without making tea or ginger cakes for the children once a week. Otherwise, you rob childhood of one of its rights, also of one of its chief joys. These cakes are easily made, and if thoroughly cooked and put away in well covered stone jars, will keep fresh and moist for more than a week.

RICH TEA CAKES.

4 eggs, 1½ cups sugar, ¼ cup lard, ¾ cup of butter, 1 quart sifted flour, 2 teaspoons baking powder.

Cream the butter and lard with one-half the sugar, beat the eggs very light with the other half; mix all, and add to it the flour and baking powder, which must first be sifted twice together. Work into a smooth dough, using enough more flour to keep it from sticking too much to the hands and board. Roll to half an inch thickness, cut into round shapes, put into biscuit pans and bake a delicate brown. When quite cold, put away in a well covered stone jar.

PLAIN TEA CAKES.

2 eggs, 2 cups sugar, 1 cup butter, ¾ cup fresh buttermilk, ½ teaspoon soda, 1½ quarts sifted flour.

Rub the butter well into the flour, beat the eggs and sugar until light, beat the soda into the buttermilk. Mix all well together, pour into the flour and butter and work until smooth, adding enough more flour to make a very stiff dough. Roll thin, cut into any desired shape, put into biscuit pans and bake quickly.

YELLOW KID TEA CAKES.

½ cup butter, ½ cup lard, 2 cups sugar, ½ cup sweet milk, 2 quarts unsifted flour, 2 teaspoons baking powder, 10 egg yolks.

Beat the eggs very light, add sugar and beat until light again; cream the butter and lard together. Mix all, add milk and mix again. Sift flour and baking powder twice together, pour the mixture into it, and work into a smooth, firm (not stiff) dough, using more flour if needed. Roll to half an inch thick, cut into any desired shape, and put into biscuit pans and bake in moderately hot oven.

These cakes should be made of yolks left from making Small Loaf White Cake, and are the very best of all the teacake family.

LEMON TEA CAKES.

1 cup butter, 2 cups sifted sugar, 2 whole eggs of yolks of two more, 1 lemon, 1 pint flour sifted.

Cream the butter and sugar, beat in the eggs, one at a time, add half the flour. Mix well, then put in the grated rind and juice of the lemon, work to a smooth dough with the remainder of the flour, using still more if necessary. Roll very thin, cut into any desired shape, put into biscuit pans and bake quickly.

LUXION TEA CAKES.

5 eggs, 4 cups sugar, ½ cup sweet milk, 2 quarts flour (sifted), 2 teaspoons baking powder, 1½ pounds butter, ½ pound washed and picked currants, ½ pound clipped and seeded raisins, ½ pound finely sliced citron, 1 ounce vanilla, 1 tablespoon cinnamon pulverized, 1 tablespoon allspice pulverized.

Sift twice together the baking powder and flour, rub into it one pound of the butter. Beat together until light the eggs and one cup of the sugar, add to them the milk and vanilla, pour this mixture into the flour and work into a smooth dough, using more flour if needed. Divide this dough into three equal parts and put aside. Take the remaining butter and sugar, cream together with the spices, divide this into two equal parts, and set aside. Mix the fruits and divide them into three equal parts. Take one part of the dough, roll like pie-crust into an oblong shape,

spread with one part of the creamed butter, sprinkle with one part of the mixed fruits, roll into a long round roll, something the shape of a large sausage, press (not roll) with the rolling pin to one and a half inches thickness, cut with a sharp knife into small shapes, put into buttered biscuit pans and bake slowly. Use up the three divisions in the same way.

These cakes are excellent, and if put away after they are quite cold, in close tin boxes, will keep moist and fresh several weeks.

GINGER CAKES.

2 or more quarts sifted flour, ½ cup lard, ½ cup butter, 1 cup sugar, 2 cups syrup, 5 eggs, 2 tablespoons ginger, 1 teaspoon soda.

Cream the butter and lard together, add to it the well beaten eggs and sugar, pour in syrup, next the ginger, and last, the soda dissolved in a little warm water. Mix all well and work in enough flour for a smooth dough, and stiff enough to roll easily without sticking. Cut into shape desired, put into biscuit pans, and bake carefully as they are easy to burn.

GINGER SNAPS.

1 or more quarts sifted flour, 1 cup syrup, ⅔ cup sugar, 1 cup lard, 1 tablespoon soda, 2 table-

spoons pulverized ginger, ¼ teaspoon cayenne pepper.

Cream the lard and sugar together, beat the soda into the syrup, mix, add the ginger and pepper. Beat all well together and work into it enough flour for a very stiff, smooth dough. Roll very thin, cut into small round cakes, and put into biscuit pans and bake quickly. When cold, put into stone jars, cover well, and they will keep moist several weeks.

ICING.

When making Icing, do not feel discouraged over any failure. The quality of the eggs and (whether fresh or stale) the character of the sugar, and the atmosphere, have quite as much to do with icing as the method of making it.

Sometimes icing will not stiffen, no matter how carefully it is made, and then again the same process will bring perfect results. After twenty years' experience and careful study I am never quite sure of success. For stiffening and rapid drying use cream tartar, acetic acid, tartaric acid or lemon juice, putting in very little at a time, as it is easy to get too much. When a large quantity is made and a crust forms on the top, before all is used, soften it with a few drops of boiling water beaten in. Two eggs and two cups

of sugar made into Plain Boiled Icing will be sufficient to ice an ordinary sized cake.

PLAIN BOILED ICING.

White of 1 egg, 1 cup granulated sugar, 4 tablespoons boiling water.

Put the sugar into a perfectly clean, bright pan. Pour over it the boiling water, put it on a hot fire and stir carefully back and forth, (not round and round, as that will make the icing grain), until the sugar is all dissolved. Remove the spoon, wash it clean, dry it, and when the icing has boiled a few minutes dip up a spoonful, pour it back slowly, and if it runs from the spoon in a fine thread it is done. Take it from the stove and pour slowly on the well whipped egg white, beating carefully as you pour, and continue beating until it is cool. Flavor to taste, and if the icing runs, put in a pinch of tartaric acid. Double the quantity for a medium size cake.

CHOCOLATE ICING.

1 cup grated chocolate, ½ cup sweet milk, 1 cup sugar, or a half if chocolate is sweet, 1 egg, 1 teaspoon vanilla.

Beat the egg light with sugar, add the chocolate, stir until smooth, add the milk, and cook

until thick and pasty, stirring constantly. When cool, add the vanilla. If for a large cake, double the quantity.

RAW ICING.

Use pulverized sugar for this, and sift it through a fine wire or very coarse muslin. Break the eggs, using the whites only, into a bowl, not more than three for one making ; beat them only enough to slightly bubble, then add the sugar, one tablespoonful at a time, beating very hard after each time the sugar is put in. Continue this until the icing is of the desired consistency, and add a small bit of tartaric acid and flavor to taste.

SALADS
AND
MAYONNAISE

SALADS.

In making salads, no small amount of skill and care is necessary, if you desire them to be dainty and appetizing. The fruits and vegetables required should be well selected, using only such as are sound, fresh and unbruised. The mixing should be done with a silver fork, lightly and gently, not stirring, but with more of a tossing of the materials together to prevent their being sloppy or mushy. Nothing used should be ground through a sausage mill, but cut with a sharp knife into small bits, or chopped using for the purpose a regular chopping knife, and a chopping bowl. On *no account* must the hands ever be put into the salads, unless you want them to be tight and gummy. They are much better if mixed several hours before needed, and put on ice.

Taste and circumstances should govern the style of serving, but nothing is prettier than to serve on fresh lettuce leaves. In the following recipes apples are largely used, but celery or headed lettuce can be substituted, according to preference or convenience.

CHICKEN SALAD WITH CELERY.

1 young chicken, 2 or more bunches celery, 1 firm, juicy apple, 2 hard boiled eggs, (yolks only), ½ cup vinegar, 1 teaspoon dry mustard, 2 teaspoons sugar, 1 tablespoon white mustard seed, 2 tablespoons melted butter, salt, black and red pepper to taste.

Prepare the chicken as for chicken salad, with apples, and after it is cooked and cut, measure it and use an equal quantity of celery cut into half inch pieces with a shap knife. Mix lightly, using a silver fork, adding the water in which the chicken was boiled. Mash together the egg yolks, dry mustard and sugar, mix lightly again, pour over this the melted butter, sprinkle in the mustard seed, add vinegar, season to the taste with salt, red and black pepper. Mix thoroughly with as little stirring as possible.

CHICKEN SALAD, (WITH APPLES.)

1 young chicken, 3 hard boiled eggs, 5 firm, juicy apples, ¼ tea cup vinegar, 1 tea cup mayonaise.

Cut the chicken as for frying, put it into a stew pan with two scant teaspoons of salt, three cups of cold water, and let it cook slowly until very tender and the bones will slip, remove the bones,

chop into moderately small pieces, mix with the water in which it was boiled, add the coarsely mashed eggs, then the apples, which must be peeled, and cut into small bits, then the vinegar, and, last, mayonaise.

CELERY SALAD.

2 cups cut celery, 1 cup chopped apples, 2 scant teaspoons dry mustard, 4 scant teaspoons sugar, 1 scant teaspoon salt, 4 hard boiled eggs, ½ cup vinegar.

Cut the celery into half inch pieces, with a sharp knife, chop the apples into small bits, rub together the egg yolks, sugar and mustard. Mix all lightly, sprinkle with the salt a very little black and red pepper, mash the eggs with a fork, and add, last; stir in the vinegar, and just before serving cover the whole with half a pint of whipped cream, or it may be omitted, according to the taste.

IRISH POTATO SALAD.

2 cups mashed potato, ½ cup sweet cream, ¼ cup vinegar, 4 tablespoons melted butter, 3 hard boiled eggs, 1 teaspoon salt, 1 teaspoon dry mustard, 2 teaspoons sugar.

Beat or stir the cream into the potatoes, add to them the well-chopped eggs, melted butter,

and mix well, rub the sugar, salt and mustard together, mix it with the vinegar. Pour all over the potatoes, mix well with a fork and serve cold after standing several hours. A small bit of finely cut raw onion, put in just before serving, is a great improvement to those who like the onion flavor.

BEEF SALAD.

1½ cups cold roast or boiled lean beef, 2 hard boiled eggs, 1 teaspoon dry mustard, 1 teaspoon celery seed, ½ teaspoon white mustard seed, 2 firm, juicy apples, 2 tablespoons melted butter, 2 teaspoons sugar, ½ cup vinegar, ½ cup mayonaise, salt, black and cayenne pepper to taste.

Chop the beef into small pieces, mash the eggs with a fork, cut the apples into tiny bits with a sharp knife, and stir all together with a silver fork. Mix the sugar and mustard well, add that, next the butter and vinegar, then the seeds, salt and pepper, and, last, the mayonaise. It is better to stand several hours before serving.

BRAIN SALAD, (FINE.)

1 set beef brains, 5 hard boiled eggs, 2 hard, juicy apples, ¼ cup vinegar, ½ cup mayonaise, 4 tablespoons melted butter, 2 tablespoons to-

mato catsup, 1 teaspoon celery seed, 1 teaspoon white mustard seed.

Soak the brains several hours in salt water, pour this out and scald in boiling water, remove skin and boil a few minutes in clear water, drain and wipe gently with a dry cloth, cut (not mash) into small pieces, add the chopped apples and finely cut eggs, sprinkle in the seeds, pour in the melted butter, mayonaise, catsup and vinegar. Mix all at one time, lightly and gently, using for the purpose a silver fork. Put in the salt, black and red pepper to taste. Lightly mix again and serve quite cold, first putting it on ice if possible.

The success of this salad depends upon the way it is mixed. If it is mashed at all or stirred much it will be soft, watery and a failure. It is fine, if properly made.

SARDINE SALAD.

3 firm, juicy apples, 2 boxes French sardines, 2 lemons, 4 hard boiled eggs, 1 teaspoon dry mustard, ½ teaspoon salt, ½ cup vinegar, ½ cup mayonaise, two tablespoons sugar, black and cayenne pepper to taste.

With a silver fork mash the sardines into small pieces, mixing well with the oil in which they

were packed. Add to them the juice of the lemons, the eggs chopped fine and the apples peeled and cut into small pieces. Mix the sugar, salt and mustard together, add next the pepper and vinegar, and last the mayonaise.

EMERGENCY SALAD.

Empty a can of chipped beef into a bowl, cover it well with boiling water, and let it stand until the water is cold. Drain off the water, dry the beef with a cloth, and clip it into small pieces with scissors, cover it with mayonaise, and you have a very nice, easily made salad. Four hard boiled eggs chopped and a tablespoon each of celery and white mustard seed will improve it.

EGG SALAD.

6 hard boiled eggs, 2 tablespoons melted butter, 1 teaspoon celery seed, ½ teaspoon white mustard seed, ½ teaspoon salt, ¼ cup vinegar, ¼ cup mayonaise, 1 apple.

Chop (not mash) the eggs into small bits, cut the apple into small pieces, mix lightly, sprinkle in the salt, celery and mustard seed, pour over the melted butter, vinegar and mayonaise, with black and red pepper to taste.

TENDERLOIN SALAD.

2 pounds tender loin, (pork), 3 hard boiled eggs, 5 firm, juicy apples, 3 tablespoons melted butter, 1 tablespoon white mustard seed, ¼ cup vinegar, 1 cup mayonaise.

Cut the tenderloin into pieces the size of a hickory nut, sprinkle lightly with salt, put into a stew pan with two and a half cups cold water, cover and stew gently, frequently turning the pieces about until it is very tender, and only a little water is left. Chop the meat moderately fine, mix it with the water in which it was cooked, add the eggs, which first must be mashed with a fork, next the chopped apple, and mix lightly. Sprinkle in the mustard seed, pour over the melted butter, vinegar and mayonaise, with salt, black and red pepper to taste.

TONGUE SALAD.

1 fresh beef tongue, (medium size), 4 tablespoons melted butter, 4 hard boiled eggs, 1 small onion, 1 teaspoon celery seed, 1 teaspoon white mustard seed, 3 tablespoons tomato catsup, ¾ cup mayonaise, 5 firm, juicy apples.

Wash the tongue well and soak all night in strong salt water. Put to boil with the onion in cold water, using a moderately large vessel and

plenty of water; cover and boil gently until very tender. Peel while hot and remove all fat, gristle, etc. Chop (not grind) fine, add eggs, cut into small pieces, the apple peeled and cut into bits, sprinkle in the seed, add the melted butter, tomato catsup and mayonaise, and mix well with a fork, adding salt, black and red pepper to taste.

CRAB SALAD.

1 small can of crabs, 4 hard boiled eggs, half teaspoon dry mustard, ½ teaspoon salt, 4 tablespoons melted butter, 1 lemon, (juice only) 1 teaspoon celery seed, ¼ cup mayonaise, ¼ cup vinegar, black and red pepper.

Empty the crabs into a large bowl and carefully remove the small bits of shell, mash the yolks of the eggs to a paste, with the salt and dry mustard. Chop the egg whites and add to the crabs, sprinkle in the celery seed, pour in the lemon juice, vinegar and mayonaise, mix gently, put in red and black pepper, to taste, and serve cold.

CHEESE SALAD.

2 cups grated cheese, 4 hard boiled eggs, ½ teacup salad dressing, salt, red and black pepper to taste.

Mash the eggs well with a fork, add salt and pepper to taste, mix well with salad dressing, fill a salad dish with alternate layers of the grated cheese and egg mixture, beginning and ending with cheese.

HAM SALAD.

Grind through a mill the waste bits of lean and fat of a boiled ham. Measure and use in equal portion of well mashed hard boiled eggs, season with black and red pepper and moisten with mayonaise and a very little vinegar and melted butter, using more or less butter according to the quantity of fat in the ham.

SALMON SALAD.

1 can salmon, (large size), 4 hard boiled eggs, 1 teaspoon dry mustard, 1 teaspoon salt, ¼ teaspoon black pepper, 1 teaspoon sugar, 4 tablespoons melted butter, 1 tablespoon white mustard seed, 1 tablespoon celery seed, 2 tablespoons tomato catsup, 3 tablespoons Worcestershire sauce, ½ cup vinegar.

Remove skins and bones from the salmon, chop the egg whites, rub the egg yolks, mustard, sugar, salt and pepper to a paste, then gently but thoroughly mix all the ingredients, using a fork for the mixing, and serve cold.

MAYONAISE.

(FOR BOTTLING.)

11 egg yolks, 1 cup sugar, 1 cup butter, half cup sweet milk or cream, 1 tablespoon dry mustard, 1 scant tablespoon salt, 1 teaspoon black pepper, ¼ teaspoon cayenne pepper, 1½ pints vinegar.

Beat the eggs and sugar together, until very light, add the salt, pepper and mustard. Mix well, boil the milk and pour it over the mixture, stirring rapidly. Boil together the vinegar and butter, pour while steaming hot to the eggs, milk, etc., stirring rapidly again, until well mixed. When quite cold, strain through a wire seive, bottle, cork and put in a cool place. This makes a quart and keeps nicely for months. It is best to make it when you make Citron or Macaroon Cake, as they each require eleven egg whites, leaving the yolks to be used in some way as wanted.

MAYONAISE.

(FOR IMMEDIATE USE.)

3 eggs, 1 cup sweet milk or cream, 1 cup vinegar, 1 tablespoon sugar, 1 tablespoon dry mustard, 1 tablespoon salt, 1 scant tablespoon butter.

Separate the eggs and beat them until perfectly light, then mix and stir in the vinegar, then the

cream. In another vessel rub together the sugar, salt and mustard, then thoroughly mix all, and last, add the butter. Boil until thick and creamy, stirring rapidly all the while.

PLAIN MAYONAISE.

1 cup vinegar, 1 tablespoon dry mustard, 1 tablespoon sugar, 1 tablespoon butter, ½ teaspoon salt, ½ teaspoon black pepper, 2 eggs.

Rub together the sugar, mustard, salt and pepper, add to it the well beaten eggs. Boil the butter and vinegar together, and pour while hot over the eggs, etc., stirring rapidly until nearly cold.

SALAD DRESSING.

1 egg yolk, ⅛ teaspoon cayenne pepper, ½ pint olive oil, 1 tablespoon vinegar.

Beat the egg yolk with salt and pepper, then beat in the oil, drop at a time, and last, beat in the vinegar, very little at a time. Do not mix in a warm atmosphere or it will not be stiff.

ROB. CRAWFORD, Eufaula, Ala.

MIXED MUSTARD.

2 tablespoons dry mustard, 1 teaspoon sugar, ¼ teaspoon salt, ⅛ teaspoon black pepper, ⅛ teaspoon red pepper, 1 tablespoon grease from a

boiled ham, yolk of one hard boiled egg, ¼ cup vinegar.

Mash the egg yolk smooth with the mustard, sugar, salt and pepper, add the ham grease, (while hot), slowly stirring as you pour. Last, stir in the vinegar and mix to a smooth paste.

Mrs. Ed. Parish, Clayton, Ala.

CROQUETTES
AND
DESSERT

CROQUETTES.

In mixing croquettes, have the mass as soft as can be moulded, and if convenient roll them on a block of ice before putting in the raw egg and cracker crumbs. When ice cannot be used, mix the mass, then allow it to get perfectly cold before moulding. The vessel for frying them in should be several inches deep, more than half full of lard, (or whatever is used in place of it), and the lard be *steaming* hot. When the croquettes are done, drip them on a soft, thick cloth, or on blotting paper, before serving. Carefully follow these instructions, and your croquettes will be juicy, crisp and most delicious. More important than all, they will not be unwholesome, as these dainties usually are.

LIVER CROQUETTES.

2 pounds calf's liver, 2 hard boiled eggs, 1 raw egg, 1 small onion, ½ cup cracker crumbs.

Peel the liver and chop it very fine, mash the eggs fine with a fork, mix and add bread crumbs, the onion (cut into small bits), raw egg, salt and black pepper to taste. Work well with the hands, mould, dip and fry as for all croquettes.

BRAIN CROQUETTES.

1 set beef brains, 2 hard boiled eggs, 1 raw egg, 3 tablespoons melted butter, ¼ cup sweet cream or milk, ½ cup cracker crumbs.

Prepare the brains the usual way, that is, soaking in salt water, scalding and peeling. Mash them very fine with a fork, grate the boiled eggs, mix and add to it the cracker crumbs, melted butter and beaten raw egg. Season to taste with salt, black and red pepper. Mix well with the hands, mould, roll in cracker crumbs and raw egg, then in the cracker crumbs again and fry in hot lard. Serve hot.

SALMON CROQUETTES.

1 large sized can of salmon, 2 hard boiled egg, 1 raw egg, 1 small onion, 3 tablespoons melted butter, ½ cup cracker crumbs or mashed Irish potatoes, ¼ teaspoon salt, black and red pepper.

Remove all the bones and skin from the salmon and mash fine with a fork, add potatoes or bread crumbs, whichever is used, mix with the salmon, add the well-mashed boiled eggs, the onion (finely cut), the salt, red and black pepper to taste, and last, the raw egg lightly beaten. Work well with the hands, mould, roll, dip and fry in the usual manner for croquettes.

TONGUE CROQUETTES.

1 beef tongue, medium size, 2 hard boiled eggs, ½ cup cracker crumbs, 2 tablespoons melted butter, 1 raw egg, salt, biack and red pepper to taste.

Put the tongue to boil in plenty of unsalted cold water, that is, cover it well with the water, let it boil slowly, and when quite done, peel, remove all fat and gristle, and chop fine. Add to it one cup of the water in which it was boiled, melted butter, cracker crumbs, the well mashed boiled eggs, and salt, red and black pepper to taste. Last, stir in the raw egg, after beating it well, mould with the hands, roll in the cracker crumbs, then in the raw egg, cracker crumbs again, and fry in hot lard.

BEEF CROQUETTES.

1½ cups cold roast or boiled lean beef, ½ cup cracker crumbs, 1 cup fresh sweet milk, 2 hard boiled eggs, 1 raw egg, 2 tablespoons melted butter, salt, red and black pepper to taste.

Chop the beef very fine, add to it the well mashed boiled eggs, melted butter, and mix well. Put in the sweet milk, cracker crumbs, salt, pepper, and the raw egg well beaten. Mix, mould, roll in cracker crumbs, then in the raw egg, in cracker crumbs again, and fry in hot lard.

CHICKEN CROQUETTES.

1 young, fat chicken, 2 hard boiled egg yolks, 2½ cups cold water, 1 scant tablespoon salt.

Dress and cut the chicken as for frying, without salting, put it into a stew pan with the salt and cold water, cover close and stew gently until *very* tender. Take from the fire, remove the bones and skin, and chop or grind fine, pour over it the water in which it was boiled, (about cupful it should be), add the well-mashed egg yolks, salt, red and black pepper to taste. Work into a smooth mass with the hands, cool thoroughly, mould, dip in cracker crumbs, in the raw egg, in cracker crumbs again, and fry in hot lard. These are the richest and juiciest of all croquettes.

TENDERLOIN CROQUETTES.

2 pounds pork tenderloin, 3 boiled eggs (yolks only), ½ cup cracker crumps, ¼ cup of sweet milk.

Cut the tenderloin into pieces about the size of a hickory nut, put into a stewpan with two cups of cold water and half a tablespoon salt, cover and cook slowly, occasionally turning the pieces about. The water should nearly all be absorbed by the time it is done, and tender. Take it from the fire, chop fine, add what water is left, the

well-mashed egg yolks, cracker crumbs, sweet milk, and last, season with black and red pepper and more salt if needed. After working well with the hands, shape, roll and dip the usual way for croquettes, and fry a delicate brown.

FRUIT SALAD, (VERY FINE),

3 large oranges, 3 large well ripe bananas, 1 large, juicy apple, 1 small cocoanut, ½ pound malaga grapes, ½ pound crystalized cherries, 1 small can grated pine apple, 1 cup good wine, 1 cup sugar.

Peel the oranges and clip into small bits with scissors, carefully getting out the seed, quarter the bananas, slice very thin, cut the apple into small pieces, grate the cocoanut, cut the grapes into halves with a sharp knife, and the same for the cherries. Mix all, add the sugar, pineapple and wine, and serve alone, as it needs nothing to make it better, except standing overnight in a cold place.

FRUIT SALAD AND CREAM.

1 large can white cherries, ¼ pound crystalized pineapple, 1 lemon, 4 mellow apples, 6 very ripe bananas, ¼ pound citron, ½ cup sugar, ½ cup sweet wine.

Drain the juice from the cherries and do not use it. Remove the stones and with scissors clip each cherry in two, chop the pineapple and citron until almost a paste, cut the bananas into quarters, then slice them thin, grate the apples, grate all the yellow rind of the lemon and squeeze out the juice, add the sugar and wine. Mix all at one time with a fork, and as lightly as possible to prevent getting watery. Serve very cold with whipped cream.

BISQUE CREAM.

1 pint sweet cream, 4 egg whites, 1 lemon, 3 tablespoons sweet milk, 6 almond macaroons, ¼ cup sifted sugar.

Roll the macaroons until fine, and sift through a coarse seive, whip the cream and add sugar, then macaroons, then the wine and lemon juice, and last, the stiffly beaten egg whites. If not as sweet as wanted, put in more sugar. Serve very cold. Do not let it stand too long after being mixed.

MACAROON CREAM, (DELICIOUS).

1 cup sugar, ½ pint of boiling water, ½ pint white wine, 2 heaping tablespoons corn starch, whites of 6 eggs, ½ cup cold water, ½ dozen almond macaroons, 1 lemon.

Put the sugar, wine and boiling water together in a double boiler, and stir until the sugar is dissolved. Mix the corn starch with the cold water, putting in a small pinch of salt, add this to the sugar and wine, stirring rapidly. When it thickens like jelly, take it from the stove and stir in the egg whites, which must first be beaten until stiff. Return to the fire, cook a few minutes longer, still stirring. When a little cool, add the macaroons, which must first be finely pulverized, and last, the grated rind and juice of the lemon. If the macaroons are damp and sticky, heat them slightly, and when cold again they will be crisp and dry. This must be served quite cold, with whipped cream.

LEMON CREAM.

5 eggs, 2 large juicy lemons, 2 cups sugar.

Beat the egg yolks and sugar to a cream, add the grated rind and juice of the lemons and cook in a double boiler until thick and pasty, stirring constantly, pour into it the well whipped whites, still stirring; cook a minute longer and take from the fire. Serve cold in custard glasses.

PINEAPPLE CREAM.

1 cup sugar, 1 pint boiling water, juice from 1 small can pineapples, 2 heaping tablespoons

corn starch, whites of 6 eggs, ½ cup cold water, pineapple after the juice is taken out.

Put the sugar, boiling water and pineapple juice together, in a double boiler, and stir until the sugar is dissolved. Mix the corn starch with the cold water, putting in a small pinch of salt. Add this to the sugar and juice, stirring rapidly. When it thickens like jelly, take from the stove and stir in the egg whites, which must first be beaten until stiff. Return to the stove and cook a few minutes longer, still stirring. When a little cool add the remaining pineapple. This must be served quite cold, with whipped cream or boiled custard.

CHOCOLATE FLOAT.

1 quart sweet milk, 4 eggs, ½ cup sugar, 4 tablespoons grated chocolate. Put the milk into a double boiler, beat together the sugar egg yolks and chocolate, and stir it into the milk as it comes to a boil. Cook a few minutes, still stirring, then pour slowly over the well beaten whites, and keep stirring until well mixed. While still hot, flavor with vanilla and add sugar to taste, depending on whether or not sweet chocolate is used. Served cold in small glass cups.

BANANA FLOAT.

6 large bananas well ripened, 6 tablespoons of sugar, 1 lemon, whites of 2 eggs.

Mash the bananas until smooth, add sugar and the juice of the lemon. Mix well, beat the eggs to a stiff froth, stir in lightly. Serve as soon as mixed, covering each dish with whipped cream.

SNOW PUDDING.

1½ cups sugar, 1 pint boiling water, 2 heaping teaspoons corn starch, 5 eggs, ½ cup cold water, 1 pint sweet milk, 1 cup grated cocoanut, ¼ teaspoon vanilla.

Put the boiling water and one cup of sugar in a double boiler, and stir until the sugar is dissolved. Mix the corn starch and cold water to a paste, adding a pinch of salt, add this to the sugar and water, stirring rapidly until it thickens like starch. Take from the stove, stir in the well-beaten whites of the eggs, return it to the stove, and cook a few minutes, still stirring. When not quite cold, mix well with the cocoanut, which must first be spread on a flat dish, and kept in the sun or under the stove several hours. Beat the egg yolks and remaining sugar until light, heat the milk to the boiling point, pour over the eggs, stirring repeatedly. Return to the

stove a few minutes, still stirring. When cold, flavor with vanilla, put a little on top of each dish of snow and serve quite cold.

CREAM PUDDING.

2 spoons baking powder, 6 eggs, 2 cups sugar, 2 cups sifted flour, ½ cup cold water.

Beat the egg yolks very light with half the sugar, dissolve the half in the cold water, and mix all. Beat the whites stiff, with a pinch of salt, add them, sift the flour and baking powder twice together, beat in slowly until the batter is smooth, and bake in four layers.

SAUCE.—Put into a double boiler one pint of sweet milk, and when it comes to the boiling point add to it, beaten together, one whole egg and the yolks of two more, and eight tablespoons sugar. Stir till it begins to thicken, cool, flavor to taste and spread between the layers. Beat the other two whites, with two tablespoons sugar, spread over the top, put in the stove and brown.

Mrs. ED. PARISH, Clayton, Ala.

ALMOND PUDDING, (EXCELLENT).

10 eggs, 1½ cups sifted sugar, 1 cup cracker crumbs, 1 cup almond flour.

Shell, blanch, beat and sift one pound almonds

to make the cup of flour. Beat the egg yolks light with the sugar and add to them the almond flour, beat the whites until stiff, putting in a pinch of salt, and add them, alternating with the cracker flour. Bake in a buttered pan or pudding dish, and serve with whipped cream flavored with vanilla.

Mrs. MATTIE E. BIVINS,
Americus, Ga.

PEACH PUDDING.

Line a deep dish or a pan with plain crisp pastry. Stick holes in the bottom with a sharp pointed fork to keep it from puffing, and bake a delicate brown. Fill two-thirds full with canned peaches, well-sweetened, cover with a meringue made from six egg whites beaten stiff, with six scant tablespoons sugar and one tablespoon wine. Return to the stove, brown slightly, and serve hot with cream.

CHERRY PUDDING.

3 tablespoons corn starch (heaping), 5 eggs, 1 quart sweet milk, 2 cups sugar, 1 cup canned, preserved or crystalized cherries. Put the milk into a double boiler, beat very light the egg yolks and one cup of the sugar, add to it the corn starch wet with about one-fourth of a cup of cold water. Mix well and pour to the milk as it comes

to a boil, stirring rapidly. Add a pinch of salt and keep stirring until it is thick like soft jelly. Remove from the stove and pour into a buttered pan or pudding dish, bake in a moderately hot oven until it becomes firm, cover the top with the cherries, draining off the juice if canned cherries are used. Cover with a meringue made from the egg whites and remaining sugar. Flavor with vanilla, return to the stove and slightly brown.

SUMMER CHARLOTTE..

2 quarts fresh sweet milk, 8 eggs, 8 tablespoons sugar, 8 tablespoons corn starch, ½ pint cold water.

Put the milk on the stove in a double boiler. Beat the egg yolks very light with the sugar, add to them the corn starch wet, smooth with the cold water, also a good pinch of salt. Mix well and add to the milk as it comes to a boil, stirring rapidly, and continue boiling until quite thick, still stirring. Take from the fire, and when cool enough to handle, squeeze through a very thin bag, beat into it the well-whipped egg whites. Flavor with vanilla, pour into moulds and put on ice or in a cool place. Serve quite cold, with whipped cream, sweetened and highly flavored with good wine.

CHERRIES IN THE SNOW.

1 cup sugar, ½ pint of boiling water, ½ pint white wine, 2 heaping tablespoons corn starch, whites of 6 eggs, ½ cup cold water, ½ pound of crystalized cherries and 1 lemon.

Put the sugar, wine and boiling water together in a double boiler and stir until the sugar is dissolved. Mix the corn starch with the cold water, putting in a small pinch of salt. Add this to the sugar and wine, stirring rapidly. When it thickens like jelly take it from the stove and stir in the egg whites, which must first be beaten until stiff. Return to the fire and cook a few minutes longer, still stirring. When a little cool, add the cherries, and last, the grated rind and juice of the lemon. This must be served quite cold with whipped cream or boiled custard.

ICES
AND
PICKLES

LEMON SHERBET.

8 large juicy lemons, 1 pound of sugar, ½ box gelatine, ½ gallon boiling water, ½ gallon cold water.

Soak the gelatine in one pint of the cold water until well swollen and soft, add to it one pint of boiling water and stir until well melted. Take the other three pints of boiling water and pour on the sugar, stirring until that is dissolved. Grate the yellow rind from the lemons, squeeze out the juice, stir *everything* well together, then add the cold water, carefully take out the lemon seed and freeze.

STRAWBERRY ICE CREAM.

2 quarts of strawberries, 2 pints sugar, 6 egg whites.

Mash the strawberries well, mix with the sugar and let them stand an hour, or longer will not hurt. Strain them through a bag, pressing out all the juice. Measure it and add an equal portion of unskimmed sweet fresh milk or sweet cream, but not until the juice is in the freezer and thoroughly chilled, or the milk will curdle. When it begins to freeze put in the well-beaten egg whites, and freeze as usual.

NUT ICE CREAM.

Make a plain boiled custard, using the proportions of one egg, one cup sweet milk, and one heaping tablespoon sugar. Boil the milk with half the sugar, beat the eggs unseparated, with the remaining half, pour the boiling milk on the beaten eggs, stirring rapidly. Measure, and to each quart of custard add one cup of *finely* chopped nuts, but do not put in the nuts until the cream begins to freeze. Almonds, English walnuts, roasted peanuts, and Pistachio nuts are best. When Pistachio nuts are used, flavor the cream with vanilla and bitter almonds. For the almonds use vanilla flavoring only, and lemon for the walnuts and peanuts.

RICH ICE CREAM.

2 quarts of fresh sweet cream, 8 eggs, 2 cups sugar.

Put the cream to scald in a double boiler, beat the egg yolks very light, add the sugar, and beat until light again, add the well-whipped whites, and stir all together into the cream, just as it comes to a boil. Cook two or three minutes, still stirring, strain through a coarse sieve, cool, flavor to taste and freeze.

BISQUE ICE CREAM.

Make the cream by the above recipe, and just as it begins to freeze add one dozen almond macaroons, pulverized and sifted through a coarse sieve. The cream should be first flavored with vanilla or bitter almond. This is one of the finest of all frozen deserts.

ICE CREAM.

(NO EGGS OR COOKING, AND VERY FINE).

1 gallon sweet milk, *fresh* and unskimmed, 1 pound sugar, ½ box geletine, 1 pint boiling water, 1 pint sweet rich cream.

Soak the gelatine in half a pint of the milk until quite soft, and in about half an hour pour on it the boiling water and stir until dissolved. While still warm add the sugar and stir until it is melted. Put in the remaining milk. Flavor to taste. Pour into the freezer, and when it begins to freeze add the cream.

CLARET ICE CREAM.

2 quarts fresh sweet cream, 1 quart fresh sweet milk 1 pint claret wine, 3 cups sugar.

Scald the milk, add the sugar while it is still hot, stirring until it is all dissolved. When cool, add the cream, mix well, pour into the freezer,

and when it begins to thicken, pour in the claret, first having it iced to prevent the cream from curdling.

MAKING PICKLES.

Use only fresh, sound, unbruised fruits or vegetables, and do not wash them unless cleanliness demands. When washing is necessary, drip, then dry them thoroughly, wiping gently with a dry cloth. Use no vinegar except such as you believe to be *pure and strong*. Where at all convenient put the pickles into small jars, quarts being the best size. The recipes here given are few, but *very* choice, and perfectly reliable. Follow them closely and success is certain.

SWEET PICKLE.

This can be made of plums, figs, peaches, cherries, or almost any fruit. 4 pounds brown sugar, 1 quart vinegar, 8 pounds fruit, mace, allspice, cloves and cinnamon to taste.

Select sound, ripe fruit, wash and dry it before weighing. Make a syrup of the sugar, vinegar and spices, boil until it begins to thicken, then put in the fruit, but only so much as the syrup will well cover. Boil steadily eight or ten minutes, lift out the fruit with perforated dipper, put it on a flat dish and drain the syrup back

into the kettle. Put in the remainder of the fruit in relays, only so much each time as the syrup will cover, until all has been boiled the same length of time, taken out, drained the same way, and put into jars. The syrup which has been thinned by the fruit juice must now be boiled until quite thick, nearly the consistency of honey, and poured hot over the fruit. This is a most delicious pickle, and one that keeps well.

PEAR PICKLE (VERY BEST.)

10 pounds pears, after peeled and quartered, 4½ pounds sugar, ½ cup water, 1 quart strong vinegar, a few sticks cinnamon and a few whole cloves.

Make a syrup of the vinegar, water and sugar, and when it comes to a boil put in the pears and spices. Cook the pears until tender, then take them out and put to cool on flat dishes. After which, put into jars. Boil the syrup twenty minutes after the pears are out, then pour it boiling hot over them, and seal, when quite cold.

Mrs. A. H. Alston, Clayton, Ala.

MIXED PICKLE.

1 gallon chopped cabbage, 1½ gallons chopped green tomatoes, 1 quart chopped onions, 1

pint chopped green peppers, without seed, 2 tablespoons salt, 2 tablespoons cinnamon, pulverized, 2 tablespoons allspice, pulverized, 2 tablespoons dry mustard, 2 tablespoons sugar, 4 ounces turmeric, 2 ounces celery seed.

Prepare the vegetables early in the morning, put them into a stone jar, sprinkling in the salt, and let it stand until the evening, and then put in a bag and drip all night. Next morning put them in a brass or porcelain kettle, add the sugar and mustard, cover well with good vinegar, and boil slowly, until quite tender. Just before taking from the fire add the spices, turmeric and celery seed. Put into jars and seal while hot.

This pickle is very fine, easily made, ready for use as soon as thoroughly cold, and, best of all, will keep indefinitely.

Mrs. Geo. Peach, Clayton, Ala.

SWEET PEACH PICKLE.

Select ripe, perfectly sound press peaches, peel them, weigh and to each pound of fruit use half pound of brown or granulated sugar. Pack the peaches, with one whole clove sticking in each peach, in quart or half gallon jars, sprinkling sugar all through with a thick layor on top. Let them stand twenty-four hours, and the juice of the fruit and the sugar will make a thick syrup.

Drain this off and add to it an equal quantity of good vinegar. Let it come to a boil, and when cool pour over the peaches. Repeat this boiling three mornings, pouring it over hot the last time, and seal it air tight. Follow directions carefully, and you will have delicious pickles with no danger of their softening or fermenting.

Mrs. Rosa Few Zimmerman,
Greer's S. C.

CABBAGE PICKLE.

2 large white cabbages, cut fine, ½ dozen large onions, cut fine, 1 cup sugar, 1 ounce turmeric, 1 teaspoon cayenne pepper, 1 box mustard (small size).

Mix the cabbage and onions, rub the mustard, sugar, pepper and turmeric well together, mix all and cover with vinegar. Let it simmer two hours, and when cold it is ready for use. A fine, rich mustard pickle.

Mrs. Mattie E. Bivens,
Americus, Ga.

BRANDY PEACHES.

Select sound, ripe, *unbruised* press peaches. Peel them, stick one whole clove into each peach, *pack* them carefully into quart or half

gallon jars, filling to within one inch of the top. Now pour the jar half full of cold water, then drain it off, being careful not to pour out the peaches. Add to the water an equal portion of alcohol, sweeten to taste, (quite sweet is suited to the average taste) with loaf sugar, and be sure to stir the liquid until every particle of sugar is dissolved. Pour this over the peaches, filling the jars to the brim. Close air-tight and put away undisturbed for three or four months. These peaches are the very finest I have ever tasted, will keep indefinitely without softening, improve with age, and possess the rare quality of being pure, as alcohol is seldom if ever adulterated.

WINE
AND
CORDIAL

BLACKBERRY CORDIAL.

3 quarts of berries, 1 quart of best whiskey or brandy, 1 tablespoon whole cloves, and sugar to taste.

Select large thoroughly ripe berries, pick them carefully, but do not wash them. Put them in a one gallon jar, sprinkle the cloves all through as you put them in, pour in the whisky cover close and let them stand two days, then press out all the juice, strain and put in sugar to taste, making it very sweet. Stir until the sugar is all dissolved, bottle and cork tight. Is ready for use as soon as made, keeps indefinitely, and is invaluable for teething babes.

Mrs. A. V. LEE, Clayton, Ala.

VERY FINE GRAPE OR BERRY WINE.

This wine can be made of blackberries, strawberries, huckleberries, cherries, or from any variety of grape or scuppernong.

The fruit must be well dried, if washed, but is better if carefully picked and not wet. Mash the fruit well, and to every gallon measured after it is mashed add one quart of boiling water. Let it stand twenty-four or thirty-six hours, as most convenient, then press and strain through a cloth. To every gallon of juice add two and a half

pounds of granulated sugar, if for a slightly acid wine, and if for sweet, three pounds. Stir until the sugar is thoroughly dissolved, pour into jugs, three quarts only to a gallon jug, cork loosely, with just enough pressure to the corks to keep them from falling out. Put in a dark place, and do not disturb until settled cool weather, as by that time all fermentation is finished. Pour off carefully, so as not to get any dregs from the bottom, strain through a thick cloth; bottle; and to each quart put about one dozen large clipped but not seeded raisins. Cork tightly, put into a dark closet for several months, and it is ready for use, although it is better after longer keeping. This wine, if made exactly by directions, is the finest domestic wine I have ever tasted, and after several years ripening, is almost equal to the best imported.

PEAR WINE.

Use perfectly ripe pears. Grate, press and strain. To every gallon of juice add two and a half pounds granulated sugar. Stir until the sugar is all dissolved, pour into wide-mouthed stone jars, and cover with a cloth. Every morning, for six or seven, remove what scum rises to the top, and stir well each morning. At the end of that time strain through a cloth, put into jugs,

and for several weeks cork loosely, then tightly. These directions, if carefully followed, will insure you excellent wine.

Mrs. J. A. FOSTER, Clayton, Ala.

APPLE WINE.

To every gallon of fresh sweet cider put two and half pounds of granulated sugar. Stir until the sugar dissolves, pour into stone jars, cover with a coarse cloth tied over the top, then put away in a dark place until quite cool weather, so that all fermentation will be over. Strain through a cloth ; bottle and cork tightly, and set away for several months, when it will be ready for use, and very fine.

TEA
CHOCOLATE
AND
MISCELLANEOUS

TEA, (HOT AND ICED).

To every cup of tea wanted use one teaspoon of tea leaves and one cup of boiling water. Always make it in earthen pot, which should be half filled with boiling water and allowed to stand until the pot is well heated. Pour out this water, put in the quantity of tea leaves required, cover them well with freshly boiled water, let it steep (on no account boil) three or four minutes, then pour in the remaining boiling water, and serve *at once.*

In making tea to be iced use the same proportions, and follow the same directions, except drain the tea from the leaves after it has stood not longer than five minutes.

CREAM CHOCOLATE, (THE VERY BEST).

1 egg, ½ cup sugar, 5 tablespoons grated chocolate, 2½ cups unskimmed sweet milk, 2½ cups boiling water, ¼ teaspoon vanilla.

Pour the boiling water on two cups of the milk and put on the stove where it will get very hot, but not boil. Beat the egg and sugar until very light, add the chocolate and stir to smooth paste with the remaining half cup of milk, and cook to the consistency of soft jelly, stirring constantly. Pour in the heated milk and water, still stirring,

and when well mixed, add vanilla and serve at once with a tablespoon of whipped cream on top of each cup.

PLAIN CHOCOLATE.

For each coffee cup of chocolate wanted allow one heaping tablespoon of grated chocolate, two-thirds of a cup of fresh sweet *unskimmed* milk and one-third of a cup of boiling water. Put the milk to scald, using a double boiler for the purpose, if convenient. Pour the boiling water on the chocolate, cook it a minute or two, stirring constantly. When the milk reaches the boiling point pour it over the cooked chocolate, stirring until well-mixed. Flavor delicately with vanilla, sweeten to taste, and serve with a bit of whipped cream to each cup.

SOFT GINGER BREAD.

4 cups sifted flour, 1 cup butter, 1 cup syrup, 1 cup buttermilk, 1 cup sugar, 2 eggs, 1 tablespoon cinnamon, (pulverized), 1 tablespoon of ginger, (pulverized), 1 teaspoon cloves, (pulverized), ½ nutmeg grated, 2 teaspoons soda, 2 tablespoons warm water.

Cream the butter and sugar together, beat in the eggs, one at a time, and add little flour, then

syrup, then flour and milk, alternately, until all used, next, put in the spices, and last, the soda, which must first be dissolved in the warm water. Pour into a greased and papered shallow pan, and bake slowly with a moderate fire, as everything made with syrup is easily burned.

PRESSED CHICKEN.

1 grown chicken, ½ box gelatine, ½ cup cold water, 3 tablespoons melted butter, 1 tablespoon of white mustard seed, salt, red and black pepper to taste.

Dress and cut the chicken as for frying, using no salt. Put it into a stewpan, barely cover it with cold unsalted water, and boil slowly until it is so tender the meat will come to pieces when lifted with a fork. Drain off the water, which should measure about a cupful. and keep it hot, remove the bones from the chicken, and chop the meat fine, soak the gelatine in cold water until quite soft, then mix it with the hot chicken water, stirring until the gelatine is all melted. Pour this over the chicken, add the melted butter, sprinkle in the mustard seed, and season to taste with salt and pepper. Work the mass well with the hands, put it into a deep bowl or pan,

set it in a cool place, (on ice, if convenient), and press for tweve hours. Slice thin and serve cold, with any nice mayonaise.

BROILED LIVER.

2 pounds calf liver, butter the size of a large egg, 1 tablespoon melted lard, 1 tablespoon vinegar, 5 tablespoons tomato catsup, one scant teaspoon salt, black and cayenne pepper to taste.

Remove the skin and strings from the liver, chop lightly with a sharp knife, grease each side with the melted lard, and broil slowly until it is thoroughly done on ungreased bread hoe. Heat together the butter, vinegar, tomato catsup, salt and pepper, and pour over the liver while both are hot. Serve at once, as it is not so good when half cold.

DELICIOUS PLAIN OMELET.

6 eggs, 1 cup sweet milk, 1 tablespoon sifted flour, 2 tablespoons butter.

Scald half the milk, add the butter and let it come to a boil. Mix the flour with the remaining milk and a little salt, carefully beating out all lumps, then stir both mixtures well together, beat the eggs separately, add them, letting the

whites come last. Pour into a very hot, well-buttered frying pan, let it cook about four minutes or until sets. Fold together and serve *at once*, on a hot flat dish.

BAKING POWDER.

½ pound cream tartar, (best grade), ¼ pound soda, ¼ pound flour.

Sift all together SEVEN times in a revolving sifter.

TABLE OF WEIGHTS AND MEASURES.

2 ordinary size tea cups of butter, weigh 1 pound.

2 ordinary size tea cups, level full, granulated sugar, weigh 1 pound.

4 ordinary size tea cups sifted flour, slightly heaped, weigh 1 pound.

1 quart sifted flour, slightly heaped, weighs 1 pound.

1 pint, level full, granulated sugar weighs 1 pound.

10 medium size unbroken eggs, weigh 1 pound.

1 ordinary size tea cup holds ½ pint.

2 level tablespoons liquid, weigh 1 ounce.

3 heaping tablespoons grated chocolate or pulverized spices, weigh 1 ounce.